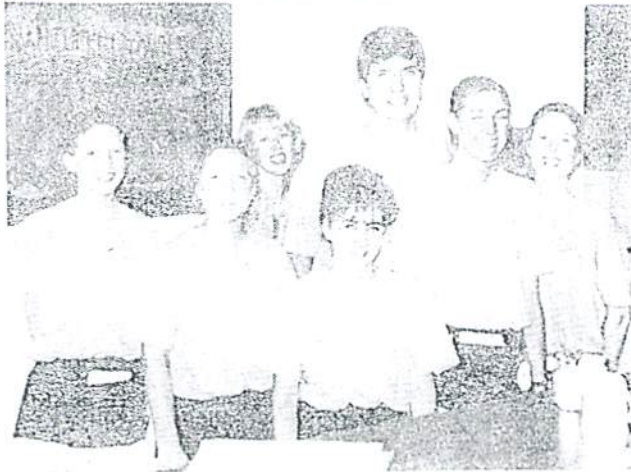




The Sand Dollar Grill

By PAULA MAXWELL



The staff of the newly opened "Sand Dollar Grill" on Chestnut St. in Hall's Corner (l to r): Sheila Slattery, Courtney Wilkinson, Michelle Goode, Melissa Mori, Chuck Goode, Jill Recke and Kathleen Slattery. Owners Michelle and Chuck Goode are from Kingston.

The attractive stained glass window depicting sand dollars and the shiny brass "S" on the freshly-painted Chestnut St. restaurant herald the fact that everything has changed inside.

On July 3, after 10 weeks of extensive renovations ranging from "gutting" the kitchen to installation of new plumbing, fixtures, appliances, and hardwood floors, the Sand Dollar Grill made its debut. So far, word has it the new restaurant, once the location of Chestnuts, Paul's Brunch, the Corner Restaurant, and Country Kitchen, is a welcome addition to town.

Owner Charles Goode, who brings a broad range of restaurant management experience to the table says the "soft" opening has gone well. It will be followed later

Duxbury Clipper, Wednesday, July 17, 1996
with a grand opening celebration.

Karen Fekete at Creative Concepts in town helped Goode achieve a light, airy, comfortable ambience with a peach and navy theme throughout. The 83-seat restaurant offers booths, tables, and a newly constructed breakfast bar for comfortable seating.

"This is a hospitality business", said Goode, who makes it a point to personally welcome his "guests." Ceiling fans and new lighting set the stage for a fine dining experience with a creative menu featuring breakfast and luncheon items, with eventual plans to introduce dinner with beer and wine offerings once a license is obtained.

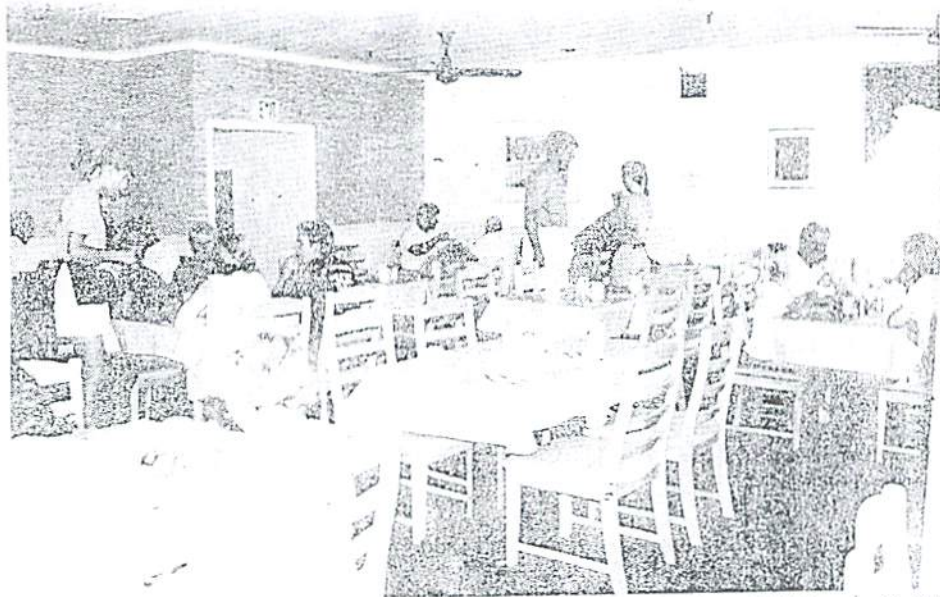
Goode, 36, worked for Marriott Corp. as a food and beverage manager following graduation from UMass/Amherst. Later, he was general manager at Hilltop Steak House and opened the Chili's Restaurant in Hyannis.

"I've been looking for a place to call my own for several years. This location felt right for a lot of reasons," he said. "People are looking for a nice, comfortable atmosphere, prompt, efficient service and affordably priced good food. We believe people will find those things at the Sand Dollar Grill."

Presentation is important to Goode, who calls himself "a sanitation nut." He says he's been around the restaurant business long enough to know a restaurant can't skimp on quality and service. In keeping with the theme, the neatly-attired wait staff wear pastel Sand Dollar Grill t-shirts.

Patrons will be pleasantly surprised at the range of interesting items on the menu. There are also "Kids" offerings beginning at \$1.50 and sticker placemats to keep them busy. Take out is also available.

Breakfast items include 4-egg omelette offerings of a variety of interesting combinations including South of the Border and spinach, mushroom and cheese which arrive on oversized plates complete with homefries, toast and garnishes. There are also homemade muffins and unusual menu items such as Amaretto Toast, which combines amaretto drizzled on french toast with grilled bananas, strawberries and toasted coconut. Eggs Benedict and standard breakfast fare such as homemade hash and eggs appeal to a burgeoning breakfast crowd.



The interior of the completely renovated "Sand Dollar Grill" at Hall's Corner. The newly opened restaurant is serving breakfast and lunch, and plans to serve dinner at a future date.

Photos by Fran Nichols

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The lunch menu boasts an interesting sandwich selection ranging from summer garden roll-ups to hearty 1/2-lb. Angus burgers including blue cheese and bacon to Grilled Tuscan chicken which pesto mayonnaise on french rolls. Lite salad offerings and starters such as buffalo wings and East Coast poppers, which are breaded jalapenos stuffed with crabmeat and cream cheese, are also featured.

Goode hopes to add a dinner menu later with plans to include a variety of thin crust pizzas with unusual toppings like eggplant and herbed chicken; international and American cuisine, including barbecued ribs complemented by beer and wine, espresso and cappuccino.

"We'll make use of fresh seasonal ingredients whenever possible and incorporate them into daily specials," he said.

Now that renovations are complete, Goode looks forward to just running the business. "At one point my father suggested I call the place the House of Correction because every time I turned around something else needed to be fixed or replaced," he said.

Goode and his wife, Michelle, welcomed their first child, a son, Kyle, in June so Goode has been combining 2 o'clock feedings with early morning breakfast duty.

"It's been hectic but rewarding at the same time," he said. "Especially when we see return customers."

(Sand Dollar Grill, open 7 days a week, 7 am to 2 pm; breakfast to 11:30 am weekdays; Saturday til noon, and all-day Sundays. Handicapped accessible.)